

BEAUTY VEILS IN SUBTLE TINTS

Heliotrope Pronounced Best for Complexion --- Large Boas and Stoles Replaced by Small Tour de Cou

PARIS, October 20. A NEW and very fascinating veil is made of heliotrope Russian net dotted closely with dark blue pin spots. The combination of heliotrope and deep blue is particularly flattering to the complexion. Some of these veils have black velvet patches added, two on each length of net, but I do not consider this an artistic idea. On the other hand black velvet patches look exceedingly well when applied to plain heliotrope Russian net.

The Parisiennes have long been of opinion that heliotrope tulle or net makes a genuine beauty veil. Some pretty actresses prefer hedge sparrow blue net dotted with black and white, but the majority of beautiful women vote in favor of heliotrope. A fact not generally known is that all the dull shades of heliotrope and violet have the effect of veiling the face. You will quickly see the varied results. These tulle or net will make the skin look naturally warm; pale blue of the right shade will make it look slightly artificial, but soft and rounded; heliotrope net will give it the appearance of a pastel painting.

It is very easy to judge the effect of face veil. Take several lengths of tulle or net in different pale colors and throw them one by one over the face. You will quickly see the varied results. These tulle or net will make the skin look naturally warm; pale blue of the right shade will make it look slightly artificial, but soft and rounded; heliotrope net will give it the appearance of a pastel painting.

Exceptional low-colored net veils dotted with black and white are very becoming to women with bright complexions. Miss Balmain of the Comedie Francaise has launched a veil which was created for her by a lace maker who adorned her radiant beauty. The ground was cobweb tulle and a tiny butterfly with iridescent wings was worked on it in such a position that it seemed to have alighted on the wearer's left cheek. The little creature was worked in iridescent beads so small that one could hardly see them without a magnifying glass. This veil is made to order at a price which to ordinary minds seems outrageous.

The small tour de cou is again very fashionable. For some seasons past we have not had these admirable little items of feminine toilet. In their place we have had large and important looking stoles and boas. Now, however, the smart little tour de cou is again in high favor.

It is made in many different ways and of very many different materials. One of the favorite models is of ermine, velvet ribbon and a soft rose of the conventional order. The band of fur encircles the neck and forms a foundation for pleated frills of wide velvet ribbon. These frills make a frame for the face and are particularly becoming to any one who is possessed of a double chin. The rose is placed at one side of the ermine band and the correct thing is to have a tique, and if possible a muff to match.

Bands of natural fitch are also used for these dainty neck ties. The Paris dress artists are fond of combining dark brown chignon and velvet with fitch. The shade of brown is made exactly to match the dark hairs on the fur. A fitch and chignon tour de cou might be finished off with a rosette of brown velvet, placed at one side, or with a dull red rose framed in brown velvet leaves.

Nearly all the new fur ties are decorated with a cluster of violets or a conventional velvet rose, such as that just described. For young girls these little ties are ideal. They give an effective finishing touch to a simple walking costume and they are wonderfully warm and cozy.

In Paris and London elaborate evening gowns are, at the moment, nonexistent. No one on this side of the water is giving large entertainments and it would not be considered in good taste to dress elaborately in the evening. But very many small parties are being

given, meetings of intimate friends, at which war work is freely discussed. For these entertainments very charming girls' frocks are being made by the leading Paris dressmakers.

For example, there are the one piece gowns which Callot has made so popular. These picturesque robes, in soft silk or lace, are accompanied by swathed sashes of pastel tinted silk. They are wonderfully youthful and attractive, these little frocks which seem almost as simple as a child's pinafore but which are nevertheless the work of a great artist. I have seen beautiful one piece gowns made of white chiffon velvet and others composed of Liberty printed silks mingled with Indian silk in plain colors.

All the evening gowns of this order are round and moderately short, and this rule applies to gowns of more ornate design. Girls' party frocks made of embroidered muslin are short enough to display the feet and ankles. They are very full at the hem and are as a rule gathered at the waist. They are finished off with cleverly folded sashes in satin or velvet and the corsages are as simple as possible; just a wisp of chiffon or muslin draped over the shoulders and bust.

Hardly any of the Callot evening gowns have trains. Many of them are finished off with the picturesque wing draperies on the back of the shoulders which were introduced with success during the summer season. These wing draperies may be made of fine lace, or of chiffon embroidered lightly with beads and silver threads. They give a sort of fairy queen effect and for young girls are eminently suitable.

The arrival in Europe of the Indian troops has revived the popularity of Indian embroideries and silken materials. The present Queen of England has a superb collection of Indian embroideries on gauze, silk and muslin. Some of these are worked entirely in fine gold and silver threads; others are worked in gold thread with beetles wings introduced in certain parts of the design. The ultra chic Parisiennes have always admired this kind of embroidery and it is predicted that it will be an absolute rage when the war is over.

In the meantime I have seen some lovely little frocks for young girls made of India muslin, lightly traced over with pale gold threads. These dresses are charming when accompanied by a black velvet ribbon sash, with a cluster of roses or violets thrust into the waistband. There is something supremely elegant and yet simple about fine India muslin, even when the embroideries are quite elaborate. It is a material which of itself suggests refined and cultured surroundings.

PRESERVING VEGETABLES.

THOSE people who have a surplus of vegetables should certainly do what they can in the way of bottling and preserving any they can spare. It is essential when bottling vegetables to remember that absolute cleanliness is of the greatest importance for otherwise the vegetables treated in this way will never keep.

Decimated Vegetables.—For these peel and shred fairly fine potatoes, carrots, turnips, &c., and boil them for five minutes in a wicker basket (if you are drying cauliflower, spinach, &c., pick them over and wash well, and boil for five minutes) then rinse them all in water which is as cold as possible, drain them well, and dry carefully on a clean cloth. When dry spread the vegetables in thin layers on canvas frames, so that they do not stick together in lumps, and leave these frames in the oven over night in an even, moderate heat, repeating this process till the vegetables are quite dry and crisp. Then store in glass bottles, covering them down carefully, so that they are quite airtight. Cabbages can also be kept in the same way, but they must be carefully cleansed, steeped, and then par-

boiled in fresh water. Before using these vegetables they must be soaked. The frames can be perfectly made at home, as they only consist of four thin laths nailed together to fit the oven, then covered with coarse canvas or sack, strained over them.

Mushrooms (to Preserve).—Choose large, though still button mushrooms, lay them on a sieve, stalks uppermost, and sprinkle well with the salt to get out the water. When well drained, put them in a deep jar, and set them into cool oven for an hour, after which take them out carefully, and lay them on a dish to cool. Meanwhile, boil the liquor which has come from them with a blade of mace till reduced to half; now put the mushrooms into a clean jar, and pour this reduced liquor when cold over them, cover with melted suet, and cover down very carefully.

Another Method for Mushrooms.—Thoroughly clean the mushrooms, boil them till tender in slightly salted water, then lift them out, drain well and dry in a clean cloth carefully. Make a strong brine: when cold put in the mushrooms. At the end of a fortnight change the brine. Put them into small bottles and pour oil on the top. When wanted for use, put them first into warm water, and use in stews, &c.

French Beans (to Bottle).—String the beans as for ordinary boiling, then boil them till tender, rinse in cold water and drain on a clean cloth. Have ready boiling salted water, send out the bottles to prevent their bursting, pack in the beans, fill up with the boiling salted water to cover them completely, fit on the tops, stand the bottles in a kettle of water, wrapping them in hay to prevent their knocking against one another, bring the water to the boil, then let it boil steadily for one and a half hours. Cover down so as to make the bottles airtight, and leave them in the water in which they were cooked till perfectly cold, then stand them on a moist cloth in a warm corner; fasten down hermetically, wipe the bottles dry and store.

Carrots (to Bottle).—Choose small carrots, scrape and wash them, and boil in salted water for fifteen minutes, then rinse well, drain and put them into jars with slightly salted water and a pinch of sugar, and finish off as above, only letting the water in this case boil for two hours. Turnips can be treated in the same way.

Cucumbers (to Preserve).—Choose small and young cucumbers, put them into jars, and pour over them a brine and cover down. When wanted, remove the rind and use them in the same way as fresh cucumbers. For the brine: Take two pints of water to one pint of vinegar, and one pound of salt, put it all into a pan over the fire till the salt is melted, let it stand to settle, then pour it off clear before using.

Bottled Tomatoes.—Choose medium sized tomatoes, as much of a size as possible, place them in a wire basket, and plunge them into boiling water, then peel them and place them in wide mouthed bottles (which have been previously sterilized); fill with cold water, add a teaspoonful of salt to each jar, adjust the rubbers and stand in the kettle of cold water as before. Bring the water to boiling point and boil for thirty minutes then screw down the tops and leave in the kettle till next day, when you repeat the cooking for



Smart tricorn in Egyptian blue velvet, with a high ostrich feather, in a lovely shade of smoke gray, standing erect at one side.



Picturesque hat made of drawn black taffeta. The trimming consists of a length of turquoise blue velvet ribbon tied in a loose bow far out on the brim.

Gunther Furs

Superior in Quality and Workmanship

SILVER

FOXES

A rare collection of beautiful skins ranging from the medium shades to the finest and darkest skins obtainable. Prices accordingly.

MUFFS AND NECKPIECES

A large variety of styles in all the desirable Furs.

Women's Fur and Fur-trimmed Hats in a collection of attractive styles.

C. G. GUNTHER'S SONS
591 FIFTH AVENUE, N. Y.

which should be five inches in width and fifty-four inches in length. The centres of these are laid one upon the other and stitched firmly at both edges for a distance of about twelve inches. The stitching may be in herring bone, feather stitching or neat running, but it must be very firm. There are many slight differences in the make of these bandages. At some hospitals they are laid one above each other so that each one-half overlaps the lower one. Those strands are laid to cover about one-third of each other. The two narrow strips which are sewn to the upper edge of the bandage are thirty-six inches in length and are used to go over the shoulders, being finally pinned to the body bandage to keep it in place. When finished the bandage should be laid on a table and all the strands of one side put into position and then rolled to the middle; the other side is done in the same way. The shoulder straps can be rolled downward. The sides should be rolled closely to the centre and there pinned with four safety pins. The reason why all abdominal bandages should be rolled to the centre is that they can then be easily placed under the patient and the strands pulled out on either side ready for bandaging in position.

The T bandage is simply made with a strand to go round the waist forty-five inches in length, and to the centre of this is sewn another length thirty inches long, so that the bandage forms a T. The double T bandage is formed by two strands, each forty-five inches long, being sewn to the waistband, each strand half overlapping the other. They must be firmly herring boned across the top and down either side as shown in the picture.

The two best materials for making these bandages is white non-inflammable flannelette and unbleached calico (which has been boiled). It is an excellent plan to fasten each bandage with a safety pin, as they will be needed when the bandage is put into use.

Very often many tailed bandages have more than four strands, five and seven being favorite numbers. Also it would be as well to make some with longer ends, so that they could be used for very big men, or those whose wounds necessitated very thick dressings.

POACHED CUCUMBERS IN SALAD.

POACHING whole tomatoes and cucumbers before serving them as a salad is one of the latest culinary wrinkles. The idea appeals especially to persons suffering from an inborn fear of germs as well as to those who cannot easily digest raw vegetables. The poaching process effectually settles the germ question and it is claimed renders these two favorite salad vegetables more digestible than in their raw state. If the water is boiling when the vegetables are put in they may be removed at the end of seven minutes. They are then ready to be drained and chilled, the skin of the tomato being at once pulled off. Tomatoes are immersed in the boiling water without being cut, but cucumbers

should be thinly pared. A bay leaf, a sliced onion and a little vinegar are often added to the water in which these vegetables are poached, resulting in a delicate addition to their natural flavor. The tomato gives little evidence that it has been poached, but in the case of the cucumber, while the flavor is not changed, the texture of the pulp is slightly different.

A poached tomato may be served in any way in which it would be used when uncooked, and it is especially suited for the many forms of "tomato surprise." A favorite salad at a popular tea room is made by removing the inner pulp of the tomato, mixing it with mayonnaise and a boiled salad dressing and refilling into the tomato shell. The flavor of mint also combines well with that of tomato and a poached tomato may be cut in half, a depression made in the centre of each and filled with finely chopped mint, moistened with French dressing.

A poached cucumber should not be served in thin slices, as is the custom with the uncooked vegetable, as it lacks the crispness which is one of its chief charms. It may, however, be sliced, provided the slices are not detached and the cucumber left in its original shape and laid on a bed of chopped ice. If the cucumber is pared with a fluted knife this method of serving it can be made decidedly attractive, as the appearance does not indicate that it has been sliced, while the fact that it has been facilitates serving. French dressing should be passed with cucumber so served.

Poached cucumbers are desirable to use as cups in which to put sauce or small portions of vegetables served as a garnish for fish. When to be used for this purpose cut in thick slices, sufficient to serve as the height of the cup. Remove the inner seed portion and fill the cavity with whatever sauce or vegetable is desired. Arrange around the fish as a border, serving one cucumber cup to each portion. Stewed celery is delicious served in cucumber cups, and so are tiny lima beans. When the filling is a hot vegetable the cucumber cups should be reheated for serving, but for holding sauce tartare or any other cold sauce they should be chilled.

Poached tomatoes and cucumbers served together, the tomatoes in slices and the cucumbers in cubes, make a delicious salad, even without the addition of either lettuce or romaine, the use of which would introduce an uncooked material into the salad.

Had Wrong Girl's Name on License.

LOANSBORO, Ind., Oct. 31.—Miss Edith Luff of Loansboro and Charles Weeks of Grace Creek were married Sunday at the home of the bride. For a time the bridegroom feared the ceremony would have to be postponed. When Weeks came here Saturday for a marriage license the clerk made a mistake and inserted the name of the wrong girl. Weeks did not discover the error until he reached home. He hurriedly returned to this city and after much effort found the clerk, who issued another license. Weeks went on his way rejoicing.



1865

1914

C. C. SHAYNE & CO.

IMPORTERS AND MANUFACTURERS OF

STRICTLY RELIABLE FURS

Exclusive Designs in all Fashionable Furs for Fall and Winter Wear in

Coats, Wraps, Neckwear and Muffs

126 West 42d Street

New York City

MAKING BANDAGES.

AT the present moment thousands of women are actually engaged in making up useful items for the sick and wounded soldiers of Europe. The following directions for making bandages are timely and useful. For the many tailed bandage four strands of unbleached calico are necessary.